

Our fresh fish and seafood selections are procured by traditional "watermen" and selected by standards set centuries ago, with 100% traceability and a commitment to utilize sustainable practices in everything we serve.

Blue Pointe®

OYSTER BAR & SEAFOOD GRILL

13499 SE Cleveland Ave., Ft. Myers, FL 33907
To Go Orders (239) 433-0634 | www.BluePointeRestaurant.com
Located at Bell Tower Shops

DINNER MENU

Patrick Walker, General Manager
Andy Brown, Chef

Reservations at:
(888) 456-3463

Monday - Thursday 11:30am-10pm
Friday - Saturday 11:30am-11pm
Sunday 12pm-9pm

Fresh Catch

Our fresh catch selections change daily and are served with hot housemade bread & butter, bleu cheese coleslaw vinaigrette and a choice of side.

Enjoy your fresh catch broiled, grilled or blackened. For something more adventurous, try:

Shanghai Style - sesame steamed / brown rice / spinach / ginger-scallion soy sauce, add \$1.00.

Adobo Style - grilled / mango & avocado salsa / crispy tortilla strips, add \$1.95

Oysters and Raw Bar

We serve only premium oysters known for their meaty, salty flavor, shucked to order, served on the half shell. Our selection changes daily.

Please see your server about today's oyster selections.

Jumbo Shrimp Cocktail 13.95

Little Neck Clams* iced on the half shell, 9ct. 13.95

Appetizers

Chesapeake Bay Crab Cake 12.95

Wild Blue Mussels white wine / garlic 11.95

Blackened Grouper Bites avocado crema / edamame salad 12.95

Lobster Bites Sriracha aioli 14.95

Crispy Fried Brussels Sprouts pecans / pecorino cheese / arugula / maple balsamic reduction 9.95

Accompaniments

Garlic Mashed Potatoes 4.95

Fries 3.95

Bleu Cheese Coleslaw Vinaigrette 3.95

Sweet Potato Fries 3.95

Asparagus 6.95

Spinach 5.95

Brussels Sprouts 5.95

Burgers & Sandwiches

Burgers and sandwiches served with fries, coleslaw and dill pickle. Add 50¢ for each of the following: Swiss, Cheddar or Bleu Cheese, Sauteed Onion, Applewood Smoked Bacon or Sauteed Mushrooms.

Blue's Half Pound Burger* fresh ground chuck / lettuce / tomato / kaiser roll 11.95

Grouper Sandwich apricot-pineapple salsa 17.95

Mahi Tacos ancho rub / tortillas / cilantro / pico de gallo / avocado lime crema 17.95

Salmon and Avocado Sliders Sriracha aioli / lettuce / tomato / brioche bun 11.95

Grilled Chicken Club applewood smoked bacon / sliced tomato / kaiser roll 10.95

Maine Lobster Roll 18.95

Soups & Salads

New England Clam Chowder 5.95 cup / 7.95 bowl

House Salad mixed greens / roma tomatoes / red onion / croutons / bleu cheese crumbles / mustard seed balsamic vinaigrette 4.95

Caesar Salad parmesan cheese / garlic croutons 9.95

with grilled chicken 12.95

with grilled Atlantic salmon 13.95

with pepper encrusted ahi tuna 15.95

Classic Cobb Salad grilled chicken / avocado / smoked bacon / bleu cheese / scallions / tomato / bleu cheese dressing 15.95

Blue Pointe Wedge crispy smoked bacon / bleu cheese / creamy bleu cheese dressing 11.95

Grilled Black Grouper Berry Salad candied pecans / red onion / bleu cheese / chipotle-citrus dressing 17.95

Entrees

All dinners are served with coleslaw and hot homemade bread. Enjoy a house salad in place of coleslaw, add 2.95

Chesapeake Bay Crab Cakes

famous "dockside" recipe 28.95

Twin Lobster Tails broiled 33.95

Pan Seared Scallops balsamic brown butter 27.95

Parmesan Encrusted George's Bank Lemon Sole lemon / capers 28.95

Fish and Chips traditional beer battered fish / tartar sauce 17.95

Chicken Milanese sautéed breast of chicken / garlic mashed potatoes / tomato / arugula salad 19.95

Desserts

Creme Brulee assorted berries 7.95

Key Lime Pie 6.95

Fresh Baked Chocolate Chip Cookie warm cookie / vanilla ice cream / caramel sauce 6.95

Join us for our Mussel Mondays and Wine Down Thursdays! Ask us for details!



*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have any food allergies. Ask about gluten-free menu options. All menu items and pricing on our menu are subject to change, without notice based on availability and market price.

At times when the quality of a given product does not meet our standards, items on this menu will not be served.

18% suggested gratuity on parties of 8 or more.

If you feel that service did not warrant the suggested gratuity, please speak to our manager. If you feel that service exceeded this, feel free to tip more!

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WINE LIST

WHITE WINES

	50Z	80Z	BTL
Chardonnay , Chateau St. Jean, Sonoma	7.75	10.75	32
Chardonnay , Sonoma Cutrer, Russian River	8.95	13.95	43
Chardonnay , Rodney Strong, Sonoma	7.50	10.50	31
Chardonnay , William Hill, Central Coast	7.25	10.25	30
Chardonnay , Trinity Oaks, California	5.50	7.95	26
Chardonnay , Joseph Carr, Sonoma			44
Chardonnay , Laguna, Russian River			36
Chardonnay , Glen Carlou, South Africa			33
Chardonnay , Seaglass "Unoaked", California			28
Chardonnay , Meiomi, California			35
Pinot Grigio , Campanile, Italy	5.95	8.25	27
Pinot Grigio , San Angelo, Tuscany			39
Pinot Grigio , Maso Canali, Trentino			42
Pinot Gris , J Vineyards, Russian River	7.95	10.95	33
Pinot Gris , Chateau St. Michelle, Washington	6.25	9.50	30
Pinot Gris , King Estate, Oregon			38
Sauvignon Blanc , Lindeman's, Australia	5.50	7.25	25
Sauvignon Blanc , Kunde, California	6.25	9.25	30
Sauvignon Blanc , Whitehaven, Marlborough	8.50	12.50	39
Grenache Blanc , Flying Solo, France	7.25	10.25	30
Unique White Blend , Murietta's "The Whip", Livermore Valley			47

RED WINES

	50Z	80Z	BTL
Cabernet Sauvignon , Rodney Strong, Sonoma	8.25	11.50	36
Cabernet Sauvignon , Lindeman's, Australia	5.75	7.75	26
Cabernet Sauvignon , Louis Martini, Sonoma	8.50	12.50	39
Cabernet Sauvignon , Franciscan, Napa			51
Cabernet Sauvignon , StoryPoint, California			34
Cabernet Sauvignon , Joel Gott "815", California			36
Merlot , Red Diamond, Washington	5.75	7.95	27
Merlot , Chateau St. Michelle, Columbia Valley			35
Merlot , Frei Brothers, Dry Creek			49
Merlot , Robert Mondavi, Napa			45
Malbec , Alamos, Argentina	5.50	7.95	25
Pinot Noir , Mirassou, California	5.75	8.25	26
Pinot Noir , Rodney Strong, Russian River	8.50	12.50	39
Pinot Noir , Mark West, California			35
Pinot Noir , MacMurray Ranch, California			36
Sangiovese , Rosso di Montalcino, Italy	8.95	13.95	43
Chianti , Gabbiano, California	6.95	9.95	31
Shiraz , Wolf Blass, Australia	5.95	8.25	26
Zinfandel , Folie a Deux, Sonoma	8.25	12.50	38

SWEET & SPARKLING

	50Z	80Z	BTL
Riesling , Polka Dot, Germany	5.50	7.95	24
Riesling , Wente, Monterey	6.25	9.25	30
Prosecco , LaMarca, Veneto		split 9	30

CAPTAIN'S LIST

Reserve Wines

	BTL
Sauvignon Blanc , Cloudy Bay, New Zealand	63
Unique White Blend , Blindfold by Prisoner, California	60
Petit Verdot , William Hill Bench Blend, Napa	89
Pinot Noir , Davis Bynum "Jane's Vineyard", Russian River	55
Cabernet Sauvignon , Rodney Strong "Knight's Valley", Sonoma	79
Cabernet Sauvignon , Mt. Veeder, Napa Valley	98
Cabernet Sauvignon , Stags' Leap "Artemis", Napa Valley	139
Cabernet Sauvignon , Rodney Strong "Brothers", Alexander Valley	155
Bordeaux Blend , Trinchero "Forte", Napa Valley	135
Unique Red Blend , The Prisoner, Napa Valley	108